



# BUTCHERS - RETAIL AND WHOLESALE

NOC 63201

Prepare standard and specialty cuts of meat, poultry, fish and shellfish for sale in retail or wholesale food establishments.



## 3-YEAR OUTLOOK



Moderate

## 3-YEAR JOB OPENINGS

24

## MEDIAN HOURLY WAGE

\$17.00

\$15.30 \$22.50  
LOW HIGH

## TYPICALLY REQUIRED



High school / on-the-job  
training

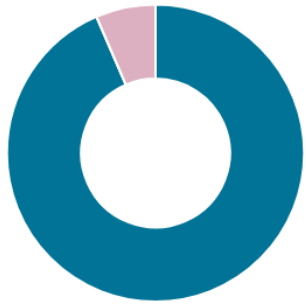
## EMPLOYED

165

## AVERAGE SALARY

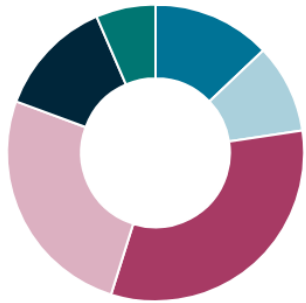
\$37,500

The information presented is based on data for New Brunswick. To learn more about the data provided, visit [www.nbjobs.ca/occupations](http://www.nbjobs.ca/occupations).



### EMPLOYMENT BY INDUSTRY

<b>93.5%</b>	Retail trade
<b>N/A</b>	N/A
<b>N/A</b>	N/A
<b>6.5%</b>	All Other Industries



### EMPLOYMENT BY AGE

<b>12.9%</b>	15-24
<b>9.7%</b>	25-34
<b>32.3%</b>	35-44
<b>25.8%</b>	45-54
<b>12.9%</b>	55-64
<b>6.5%</b>	65+

### ALSO KNOWN AS

- Butcher - Butcher Shop
- Head Butcher - Wholesale
- Butcher Apprentice
- Retail Butcher

### MAIN DUTIES:

- This group performs some or all of the following duties:
- Cut, trim, bone and otherwise prepare custom and/or standard cuts of meat, poultry, fish and shellfish for sale at self-serve counters or according to customers' orders
  - Prepare meat for special displays and/or delivery
  - Shape, lace and tie roasts and other meats, poultry or fish and may wrap or package fresh or frozen or prepared meats
  - Manage inventory, keep records of sales and determine amount, product line and freshness of products according to company and customer requirements.

